belling

TOUCHTRONIC

Model No.
XOU174

Electric Built-in Oven

INSTALLATION AND USER INSTRUCTIONS

Introduction 4
For Your Own Safety 5
Installation Instructions 6
Building-In The Appliance 7
Accessories 8-9
Know Your Cooker 10
Automatic Cooking 11-12
Oven Functions 13
Cooking Functions 14
Cooking Functions Continued 15-17
Meat Probe 18
Cookery Notes 19
Fan Oven Cooking Guide 20
Conventional Oven Cooking Guide 21
Grilling Guide 22
Cooking Guide – Fan oven plus bottom heat 23
Cooking Guide – Bottom Heat and Fan 23
Cooking Guide – Bottom Heat only 23
Cooking Guide – Top Heat only 23
Cleaning And Maintenance 24
Is There Something Wrong With Your Cooker? 25
Service 26

Introduction

Your Belling Oven

Thank you for purchasing a new Belling Touchtronic electric oven. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a large multifunction oven with a grill. The oven function and temperature are set electronically, via a simple touch control interface, for accurate temperature control, and feature a childlock safety feature. There is also a clock/timer which features a minute minder and an automatic oven switch on and off feature. As an additional feature an 'easiglide' shelf system may be installed as an optional extra. The kit can be purchased from our spares department by telephoning 01709 579907 and quoting part number XOU174002.

Even if you have used an electric cooker before, it is important that you read these instructions thoroughly before starting to cook, as there may be many new features not featured on your previous cooker. Pay particular attention to the installation and safety instructions.

Getting Help

If you have any problems with installation, operating or cooking with your Belling oven please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact (including a daytime telephone number if possible):

Consumer Relations Department
Belling Appliances Ltd.,
Talbot Road,
Mexborough.
South Yorkshire.
S64 8AJ.
BELLING HELPLINE Tel: 01709 579902

Please quote the cooker model and serial number with your enquiries. This can be found on the rating label, positioned below the main oven door seal.

WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed. We advise you to keep these instructions in a safe place for future reference. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

This appliance conforms to EN55014 regarding suppression of Radio and Television reception interference.

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill and any stickers from the oven/grill door. Our products use environmentally friendly packaging, which can be either recycled or disposed of in the appropriate manner and individual packaging materials are accordingly clearly marked. The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment, Local Authority instructions should be followed for the disposal of your product.

For Your Own Safety

When used properly your Belling oven is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Never..

- Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
- Never use the cooker for commercial catering. It is designed for domestic use and for cooking food only.
- Never allow young children to operate or play with the cooker.
- Never line the shelves, floor, or sides of the oven or grill, with aluminium foil as overheating and damage may result.
- Never store anything which might catch fire in the oven or grill.
- Never heat unopened containers.
- Never dry clothes on the oven door.
- Never store flammable liquids, aerosols, etc. in adjacent cabinets.
- Never wear garments with long flowing sleeves whilst cooking.

Always..

- Always take care when touching any part of the cooker which may be hot. Use dry, good quality, oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- Always keep the oven door closed when not in use to prevent accidents, but remember that the grill door must be kept open when grilling to prevent overheating.
- Always keep your cooker clean, as build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- Always make sure that all controls are switched off when you have finished cooking.
- Always remember that your cooker may stay hot for a time even after you have finished cooking.
- Always keep ventilation slots clear of obstructions.
- Always keep children away from the cooker when cleaning at maximum setting.

Installation Instructions

General

This equipment is designed specifically for domestic purposes and Belling Appliances Limited cannot accept responsibility if used in any other type of installation.
All Belling oven units are suitable for installation under Belling hob units.
This appliance must not be installed over any appliance that generates heat.

Important

For your own safety, we recommend that your appliance is installed by a qualified electrician.
The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

Technical Data

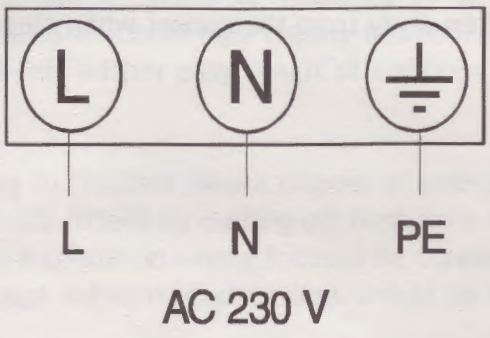
Type	XOU174
Dimensions of the appliance H/W/D (mm)	595/594/554
Dimensions for mounting H/W/D (mm)	600/560/550
Mains voltage	AC 230 V
Operating voltage	AC 230 V, 50 Hz
Oven: Power (kW)	3,4
Upper element (kW)	0,95
Lower element (kW)	1,1
Grill element (kW)	2,2
Fan element (kW)	2,2
Fan only (W)	35
Oven light (W)	25
Cooling fan (W)	25

Electrical Installation

WARNING: THIS APPLIANCE MUST BE EARTHED!

This cooker should be installed by a competent electrician in accordance with the current edition of IEE Regulations.

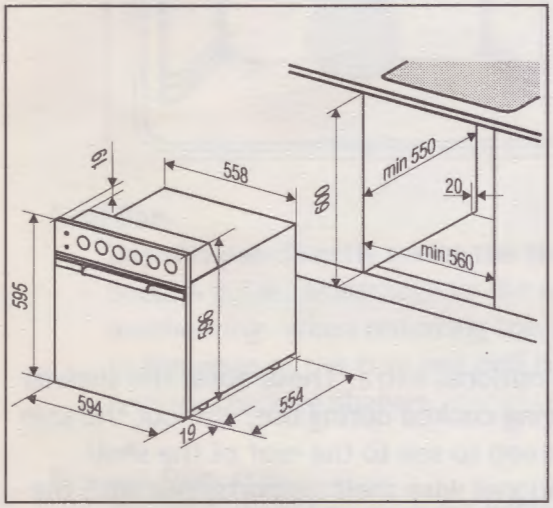
This appliance must be earthed and connected to a 230 volt, 50 Hz, single phase supply through a suitable cooker control unit with a fuse rating of 20 amps. The control unit should incorporate a double pole switch having a contact separation of at least 3 mm in all poles and should be located adjacent to the cooker to allow easy access in case of an emergency.
We recommend that you use a rubber cable (type HO 3RR-F) to connect the cooker to the control unit or other protective cables with similar type characteristics. The minimum cable size is 3 x 2.5 mm sq. The cooker mains terminal block is located at the rear of the cooker and should be connected as shown in the diagram.

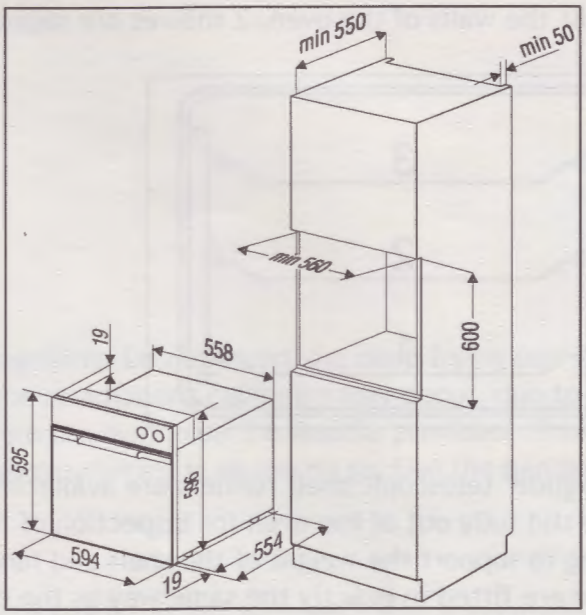


Building-In The Appliance

Installation Dimensions

WARNING Always use the recommended measurements of the build-in opening, as shown in the table on the previous page and the diagrams below.

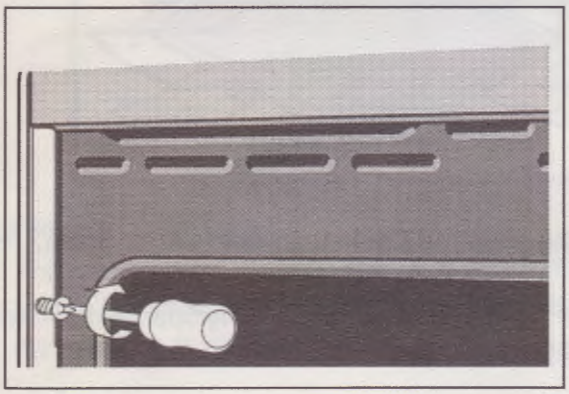




Fixing the Appliance

Push the appliance into the cabinet, open the oven door and drill pilot holes 2mm X 5mm deep, through the holes in the frame at the sides into the sides of the cabinet. Fix the oven to the cabinet with the enclosed screws.

Take care not to tighten the screws too much as this may cause damage to the cabinet sides or the appliance enamel.

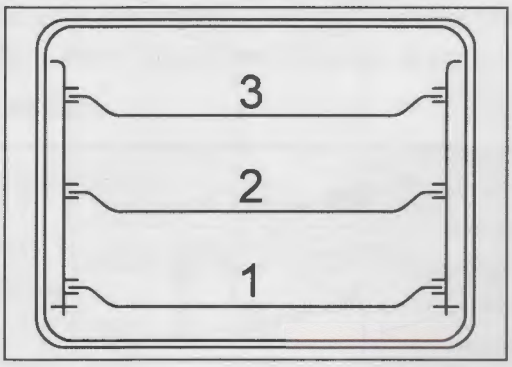


Before Cooking

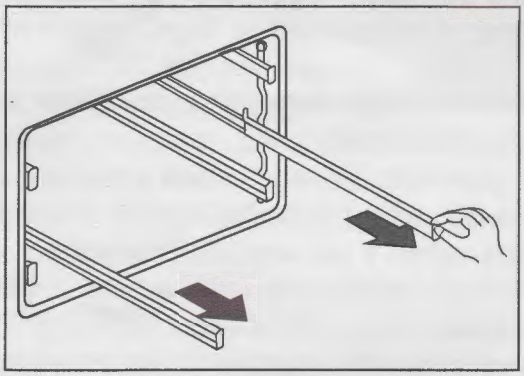
Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture. Simply operate the grill on maximum for a few minutes, and the oven for about 30 mins. Although the smell is harmless, we would recommend that you open the window to allow fresh air to circulate during this procedure.

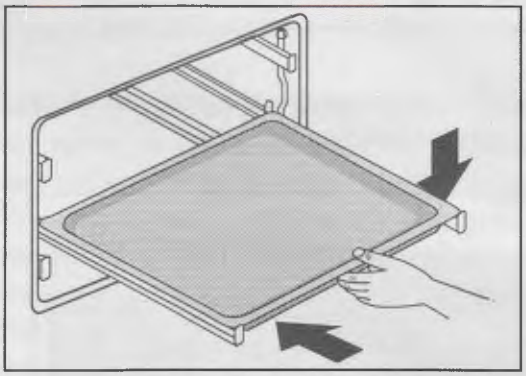
Shelf Runners

Your oven is supplied with chromed wire shelf supports, which offer the user 3 different cooking positions. These are fitted by hanging the tops of each shelf support through the two metal eyelets fitted to the top of each side of the oven cavity and allowing them to hang down against the walls of the oven. 2 shelves are supplied with the oven.



'Easi-glide' telescopic shelf runners are available as an optional extra. These allow the shelves to be slid fully out of the oven for inspection of food being cooked during use, without the user having to support the weight of the shelf and food, or stoop to see to the rear of the shelf. These are fitted in exactly the same way as the conventional wire shelf supports, but with the addition of a fixing screw at the lower front corner of each runner, for added safety. Shelves or pans are fitted onto the runners by pulling the required pair of supports fully out, locating the shelf or pan against the vertical stop at the rear of each runner before lowering the pan or shelf into position. The runners must always be pushed fully into the oven before closing the door.



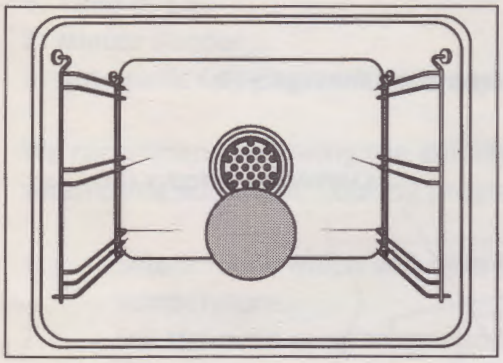


Easi-glide shelf runners can not be used with the supplied Cookclean liners in position.

An 'Easi-glide' telscopic shelf runner kit can be obtained from the Belling Spares department tel. 01709 579907, quoting reference number XOU174002.

Grease Filter

During use, especially when cooking with a function which utilizes the circulating fan, the grease filter should be fitted. This prevents airborn particles of fat being drawn into the fan and over the fan oven element, reducing soiling of the oven and resultant smoke and odours.



Grill Pan

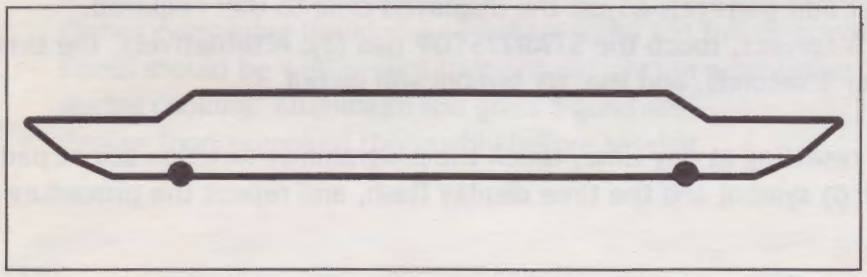
Use this pan directly under the shelf for grilling. Do not insert the deep frying pan into the bottom guide, as damage to the appliance or adjacent cabinetry may occur, due to overheating. When removing the tray from the oven, use the handle provided. Hook the handle to the edge of the tray and pull it out, slightly lifting it as you do so. Use the handle also to remove the wire shelves.

Enamel Drip Tray

This tray should be used for baking only. Other foods can be placed into a meat pan and then onto a shelf, or alternatively food can be placed directly onto the wire shelf with the drip tray positioned underneath.

Protective shield

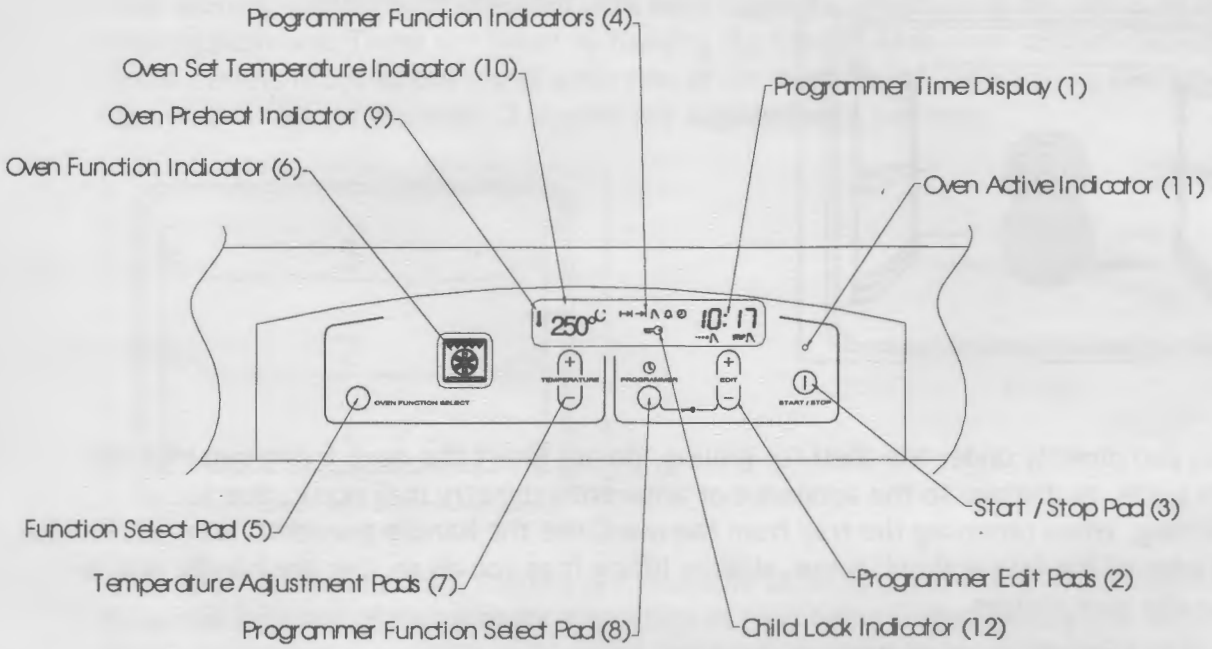
A shield is used when grilling in the oven with the door open at temperatures over 220°C. It is slotted into position below the control panel.



Meat Probe

The meat probe fits into the plug located on the upper front corner of the left hand side of the oven. The plug is fitted with a removable protective cap, which should be re-fitted when the meat probe is not being used.

Control Panel



Programmer

To Set The Time Of Day

After connecting the cooker to the mains supply the programmer time display (1) will show 12:00 and the ⏲ symbol while flashing simultaneously. Please note that only a small amount of finger pressure is necessary to activate the pads.

Using the programmer edit pads (2), adjust the displayed time to that required.
To confirm the time is correct, touch the **START/STOP** pad (3). Alternatively, the timer display will stop flashing after 5 seconds, and the ⏲ symbol will go out.

If the timer requires resetting at any time, touch the programmer function select pad (8) repeatedly, until the ⏲ symbol and the time display flash, and repeat the procedure outlined above.

The oven controller features a short back-up power supply, so in the event of a power cut lasting less than 1 minute, the timer will not require resetting.

Automatic Cooking

The oven programmer offers you the following features:

1. Time of Day
2. Minute Minder
3. Automatic Cooking with cook and delay cooking functions.

We recommend following the guidelines below, to ensure the best performance from you oven when using automatic cooking programs,

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven programmer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (i.e. poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Minute minder (from 0 hours 01 minute to 0 hours 99 minutes)

Touch the programmer function select pad (8) once. The 🔔 symbol will appear and 00:00 will flash. Adjust the minute minder duration using the programmer edit pads (2), until the desired period is set. The minute minder will start counting down 5 seconds after the last adjustment is made to the duration. At the end of the set time the 🔔 symbol will disappear from the display and the buzzer will sound and continue for 7 minutes or until any pad is touched.

The minute minder duration can be recalled for checking or adjustment at any point by touching the programmer function select pad (8). The duration can be cancelled by recalling the duration as above and touching both the programmer edit pads (+ and -) (2) for 5 seconds. The display will show 00:00.

To set timer to switch OFF automatically (with cooking duration from 0 hour 01 minute to 06 hours 00 minutes)

Select cooking function and temperature. Set the cooking duration by touching programmer function select pads (8) once. The symbol and 00:00 |→| flash simultaneously. Set the length of cooking time with the programmer edit pads (+ and -) (2). At the end of the cook duration the oven will switch off, the |→| symbol will disappear from the display and the buzzer will sound and continue for 7 minutes or until any pad is touched once.

The cooking duration can be recalled for adjustment at any time during use, by touching the programmer function select pad (8). The duration can be cancelled by recalling the duration as above and touching both the programmer edit pads (+ and -) (2) for 5 seconds. The display will show 00:00.

To set timer to switch ON and OFF automatically (with the start of cooking time delayed from 0 hours 01 minutes to 10 hours 00 minutes)

Select cooking function and temperature. First programme the desired cooking duration, by following the procedure described above.

Set the cooking stop time by touching programmer function select pads (8) twice. The →| symbol will flash, accompanied by the display showing the time of day, with the cooking duration automatically added on. The stop time is set using the programmer edit pads (+) (2), until the desired time is reached. The program will resume 5 seconds after the last adjustment is made to the programmer.

The →| symbol will reappear on the display again when cooking in the oven starts. At the end of the cooking time the oven will switch off, the →| symbol will disappear from the display, and the buzzer will sound and continue for 7 minutes or until any pad is touched.

Child Lock

Your Touchtronic oven features a safety lock facility, which is used to block the operation of the control panel touch pads. It can be used both during cooking and when the oven is off. If the lock facility is used whilst the oven is operating, the oven can be stopped and re-started at any time by touching the START / STOP pad (3).

To operate the lock, touch and hold the programmer function select pad (8) and programmer edit pad (-) (2) simultaneously for 5 seconds. The oven will beep to indicate that it is locked, and the 🔑 symbol will light. To unlock the appliance, the procedure is repeated.

Oven Functions

Selecting the Oven Function

Your Touchtronic oven features 10 functions, each suitable for different kids of food and food preparation.

Cooking function is selected by touching the function select pad (5) repeatedly until the desired function is set. The function order is as follows,

1. Light Only
2. Fan Oven plus bottom heat
3. Fan Oven
4. Conventional Oven
5. Fan Grill
6. Grill
7. Bottom Heat plus fan assist
8. Bottom Heat only
9. Top Heat
10. Fan Defrost

Each cooking function (excludes light only and fan defrost) features a preset temperature which automatically appears when the function is selected. This can be adjusted using the temperature adjustment pads (+ and -) (7).

Once the desired cooking mode and temperature (if required) have been set, the oven is started by touching the START/STOP pad (3). It is stopped by touching the same pad.

WARNING:- DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.

If automatic cooking is required, this must be programmed before the START/STOP pad is touched.

Preheat Thermometer

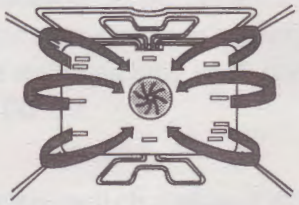
The control panel features a thermometer symbol (4), which allows the user to monitor the oven during its preheat period. The two portions of the symbol progressively illuminate as the oven heats up, before going out indicating that the oven has preheated to the set temperature. The symbol will continue to illuminate and go out as the oven elements cycle.

Fan Oven

The oven is heated by an element at the rear of the oven. Air is drawn into the hole in the center of the ovens rear panel by a circulating fan, before being forced over the radial fan element and back into the oven cavity.

This heating system is useful for baking biscuits, cakes, many small pieces of meat, the accelerated thawing of frozen foods and preserving/drying fruits and vegetables.

- The oven heats up quickly but preheating is usually required. Please refer to the table provided. Food can be cooked simultaneously on one or two levels.
- If you need to put food in a preheated oven, please wait until the thermometer symbol (4) goes off before putting food in the oven.
- Feel free to use your own cake tins and other smaller tins.
- As you can insert two or even three trays in the oven simultaneously (when baking biscuits for example), this additional economy saving feature saves on further time and money.
- Baking temperatures are lower, therefore the loss of nutrition value of the food is reduced, as is also energy consumption.

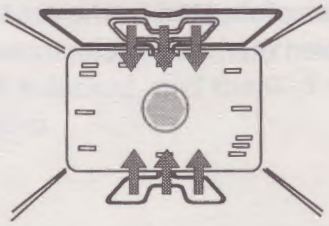


Conventional Oven (Top and Bottom elements)

The oven is heated by elements at the top of the oven and underneath the floor of the oven.

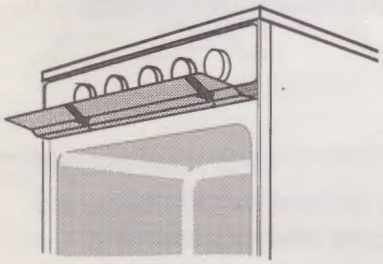
This heating mode can be used for preparing various foods: meat, bread, cakes, pies or even preparing whole meals.

- With this heating system you can only use one level at a time.
- If you need to put food in a preheated oven, please wait until the thermometer symbol (4) goes off before putting food in the oven.
- Feel free to use your own cake tins and smaller tins other than the ones included
- When roasting meat please remember that larger and thicker pieces of meat should be roasted on the lower shelf position at a lower temperature, and smaller thinner pieces can be cooked on the middle shelf position at a higher temperature setting.
- Some 5-10 minutes before the food has completed cooking, switch the oven OFF. This will save on energy.
- After roasting is finished and before cutting the meat; wait for 5-10 minutes; this allows the meat juices to settle inside the meat.
- You can cook frozen meat without thawing it first, just bear in mind that the roasting time will be longer, depending on the size of the meat joint.



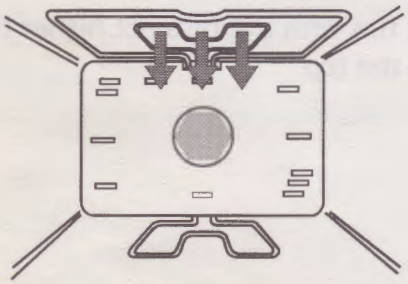
When the grill operates at temperatures lower than 220°C (from 150 to 220°C) the oven door must be closed.

- Although the grill can be used up to 250°C, 220°C is usually adequate for most foods.
- At operating temperatures above 220°C the door must remain open or half open.
- The front panel shield should be inserted between the front panel and the oven in order to protect the panel from high temperatures.
- If grilling with the door closed, allow the grill to cool with the door closed to protect the control panel and controls.



This heating system is used for cooking pieces of meat, not thicker than 3 cm (e.g. steaks, chops, sausages, fish) and for browning sandwiches, vegetables and sweet dishes.

- We recommend that the grill is preheated for 5 minutes before cooking.
- Use meat suitable for grilling and cut it into uniform pieces. Add spices, brush with oil and place on the pre-oiled wire shelf. Place the shelf in the top shelf position and insert the enamel drip tray underneath the grill. After grilling, add salt if desired, and serve.
- The choice of which shelf position to use, temperature setting and the grilling time depends on the kind of meat being grilled as well as the thickness and quality of the meat pieces. Smaller and thinner pieces of meat can be grilled using a higher temperature and positioned closer to the grill element. With larger thicker pieces use a lower temperature and place further away from the grill element. The cooking time also depends on how well you want your food to be done.
- Turn the food over once after having cooked them for about 2/3 of the required cooking time.
- Frozen meat should be thawed thoroughly first.



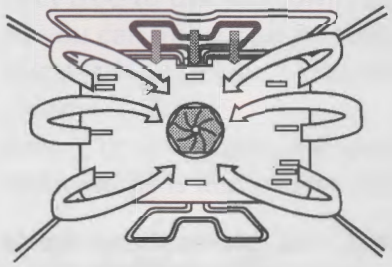
Fan Grilling

This function uses the grill and fan. A uniform air circulation is created which makes this system perfect for roasting larger joints of meat (1 kg or more). It gives similar results to cooking on a rotisserie.

I. Preheating is not necessary.

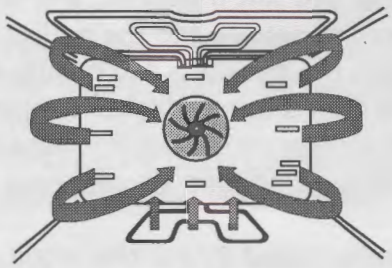
II. Place the meat (oiled and salted) on a pre-oiled wire shelf. Place the shelf on level 2 and insert the enamel drip tray underneath at level 1.

- You can roast more joints at the same time but only on one level.
- When roasting, remember that you do need to turn the meat over in the middle of cooking.
- After the roasting is finished let the meat sit for 10 minutes before cutting it.



Fan Oven with Bottom heat

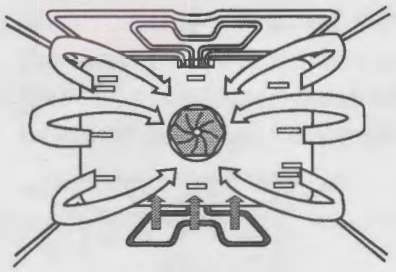
Using the bottom elements with the fan oven element and fan is particularly useful for pizzas, cheese soufflé and potatoes au gratin.



Bottom Heat with Fan

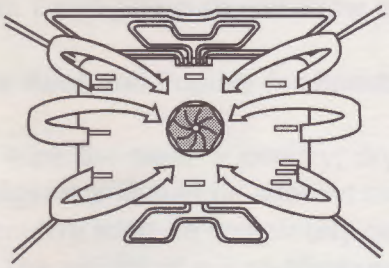
Using the bottom heating element and fan is particularly useful for baking moulded cakes with raisins, brioches, for warming ready-made dishes and dishes requiring intensive browning on the bottom.

Use only small-size baking dishes and cake tins with the rims not higher than the cake. Higher rims prevent cakes from browning on the top.



Fan Defrost

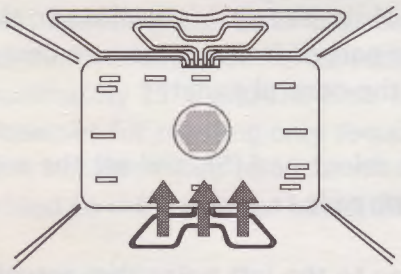
When the fan only is in operation, air is circulated evenly throughout the entire oven and is useful for defrosting frozen dishes that need to be thawed at room temperature, and will be consumed unheated (cream, custard pastry, tarts, fruit etc.)



Bottom Heat only

Using the bottom heating element is useful for warming plates and for cleaning the oven. A simple wet cleaning procedure is possible with no cleaning agents necessary. Pour 0.4 l of water into a deep baking dish and insert it into the lower guides. Set the temperature to 50°C and leave for 30 minutes to allow the steam to soften the soiled surfaces. Wipe with a moist cloth or sponge.

Caution the oven will be hot immediately after use.



Meat Probe

This can be used with any heating function (excludes light only and fan defrost), and determines the cooking period for meat based on the core temperature of the joint. The core temperature required is preset, but can be adjusted by the user to suit the type of meat being cooked. Recommended core temperatures are as follows,

Pork		-	-	85°C
Lamb		-	-	75°C
Poultry		-	-	90°C
Ham		-	-	75°C
Beef	-	Rare	-	60°C
		Medium	-	70°C
		Well done	-	75°C

The meat probe is most suitable for joints without bones, as these can effect temperature distribution within the meat, and as a result can lead to uneven cooking. Whole chickens or rabbits are not suitable for this function.

Connection of the probe

The meat probe fits into the socket located on the upper front corner of the left hand side of the oven. The socket is factory fitted with a removable protective cap, which should be re-fitted when the meat probe is not being used, to prevent damage to the contacts in the socket.

Programming the probe

Connect the probe as described above and push the meat probe 'skewer' into the joint of meat to be cooked. Position the probe so that the tip of its 'skewer' is as close to the center of the meat as possible, whilst ensuring that no part of it can come into contact with the oven elements. The ∫ symbol will appear on the control panel

Select the desired cooking function using the function select pad (5), and set the required cooking temperature using the temperature adjustment pads (+ and -) (7).

The programmer display shows 2 temperatures, the one to the left being the actual core temperature of the joint, the one to the right showing the user defined core temperature. This can be adjusted using the programmer edit pads (+ and -) (2), between 30°C and 99°C.

Switch the oven on by touching the START/STOP pad (3). As the joint cooks, the programmer display will update to reflect the rising core temperature within the meat.

When the core set temperature is achieved, the oven will switch off and its buzzer will sound, to indicate to the user that cooking is complete. The buzzer may be cancelled by touching any pad.

After cooking, remove the probe 'skewer' from the meat, and unplug the other end. Re-fit the protective cap to the socket.

CAUTION - The oven and its accessories may still be hot when removing the probe

Temperature and Time

When two shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on page 19 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

To prepare Meat and Poultry for Roasting in your Fan Oven

(a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
(b) The weight of any stuffing used should be added before calculating the cooking time.
(c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (31/2 lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
(d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed very sparingly with cooking oil or melted fat.
(e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
(f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
(g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
(h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).
Frozen meat or poultry must be completely defrosted before placing in the oven. It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

Fan Oven Cooking Guide

The charts on the following pages serve as a guide for positioning and temperature for cooking in the fan oven. Always preheat the oven until thermometer symbol goes out, unless otherwise stated.

MEAT	Preheat	Temperature (°C)	Time (approximate)	Position in Oven (from base)
Beef / Lamb (slow roasting)	No	170 / 180	35 mins per 450g (1 lb) + 35 mins over	1 or 2
Beef / Lamb (foil covered)	No	190 / 200	35-40 mins per 450g (1 lb)	1 or 2
Pork (slow roasting)	No	170 / 180	40 mins per 450g (1 lb) + 40 mins over	1 or 2
Pork (foil covered)	No	190 / 200	40 mins per 450g (1 lb)	1 or 2
Veal (slow roasting)	No	170 / 180	40-45 mins per 450g (1 lb) + 40 mins over	1 or 2
Veal (foil covered)	No	190 / 200	40-45 mins per 450g (1 lb)	1 or 2
Poultry / Game (slow roasting)	No	170 / 180	25-30 mins per 450g (1 lb) + 25 mins over	1 or 2
Poultry / Game (foil covered)	No	190 / 200	25-30 mins per 450g (1 lb)	1 or 2
Casserole Cooking	No	150	2 - 2½ hrs	1 or 2

BAKING	Preheat	Temperature (°C)	Time (approximate) in mins	Position in Oven (from base)
Scones	Yes	200 / 220	10 - 15	1 and 3
Small Cakes	Yes	160 / 180	15 - 20	1 and 3
Victoria Sandwich	Yes	160 / 170	25 - 30	2 and 3
Sponge Sandwich (fatless)	Yes	170 / 180	20 - 25	1
Swiss Roll	Yes	200 / 210	10 - 15	1
Semi-rich fruit cakes	Yes	150 / 160	60 - 75 (7" tin)	2
Rich Fruit Cakes	No	130 / 140	Time dependant on size	2
Shortcrust Pastry	Yes	200 / 210	Time dependant on recipe	2
Puff Pastry	Yes	200 / 210	Time dependant on recipe	1
Yorkshire Pudding	Yes	190 / 200	30 - 40	1 and 2
Individual Yorkshire Puddings	Yes	200 / 210	20 - 30	1 and 2
Milk Pudding	Yes	130 / 140	90 - 120	1
Baked Custard	Yes	140 / 150	40 - 50	1
Meringues	Yes	100	150 - 180	1

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Conventional Oven Cooking Guide

The charts on the following pages serve as a guide for positioning and temperature for cooking in the conventional oven. Always preheat the oven until thermometer symbol goes out, unless otherwise stated.

MEAT	Preheat	Temperature (°C)	Time (approximate)	Position in Oven (from base)
Beef / Lamb (slow roasting)	No	170 / 190	35 mins per 450g (1 lb) + 35 mins over	2
Beef / Lamb (foil covered)	No	190 / 210	35-40 mins per 450g (1 lb)	2
Pork (slow roasting)	No	170 / 190	40 mins per 450g (1 lb) + 40 mins over	2
Pork (foil covered)	No	190 / 210	40 mins per 450g (1 lb)	2
Veal (slow roasting)	No	170 / 190	40-45 mins per 450g (1 lb) + 40 mins over	2
Veal (foil covered)	No	190 / 210	40-45 mins per 450g (1 lb)	2
Poultry / Game (slow roasting)	No	170 / 190	25-30 mins per 450g (1 lb) + 25 mins over	2
Poultry / Game (foil covered)	No	190 / 210	25-30 mins per 450g (1 lb)	2
Casserole Cooking	No	150	2 - 2½ hrs	2

BAKING	Preheat	Temperature (°C)	Time (approximate) in mins	Position in Oven (from base)
Scones	Yes	210 / 225	10 - 15	2
Small Cakes	Yes	170 / 190	20 - 25	2
Victoria Sandwich	Yes	170 / 180	25 - 30	2
Sponge Sandwich (fatless)	Yes	180 / 190	20 - 25	2
Swiss Roll	Yes	200 / 210	10 - 15	2
Semi-rich fruit cakes	Yes	160 / 170	60 - 75 (7" tin)	2
Rich Fruit Cakes	Yes	140 / 160	Time dependant on size	2
Shortcrust Pastry	Yes	215 / 225	Time dependant on recipe	2
Puff Pastry	Yes	200 / 210	Time dependant on recipe	2
Yorkshire Pudding	Yes	195 / 215	30 - 40	2
Individual Yorkshire Puddings	Yes	200 / 215	20 - 30	2
Milk Pudding	Yes	140 / 150	90 - 120	2
Baked Custard	Yes	14050 / 160	40 - 50	2
Meringues	Yes	100	150 - 180	2

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Grilling Guide

Conventional Grilling

The cooking chart below serves as a guide as to how various food types may be cooked. Preheat the grill for 5minutes before use,

Food	Shelf position from base of oven	Grilling Temperature (°C)	Approx. Cooking Time
Toasting of bread products	3	200-220	45 seconds per side
Small cuts of meat - Sausages, bacon	3	180-200	10 - 30 mins (Depends on size and thickness)
Chops, etc. Gammon Steaks	2 or 3	180-200	10 - 30 mins (Depends on size and thickness)
Fish. Whole,Fillets	2 or 3	180 - 200	15 mins
Fish in breadcrumbs	2 or 3	180-190	15 mins
Pre-cooked potatoe	3	200	30 mins
Pizzas	3	170 - 180	10 - 12 mins
Browning of food	2 or 3 (dish placed directly on shelf)	200 - 220	5 - 7 mins

After use, always return controls to the off position

Fan Grilling

Before cooking place the drip tray in the lowest shelf position. Position the meat centrally below the grill element
Cook from a cold start ensuring meat is turned over half way through cooking.

Food	Shelf position from base of oven	Cooking Temperature (°C)	Approx. Cooking Time
Chicken weight 1.5-2kg	1 or 2	130 - 150	25mins / 450g +25-30mins
Chicken weight 1.0kg	2	160 - 170	20mins / 450g +20-25mins
Beef	2	150	20-25mins/450g +20-25mins
Pork (leg)	2	140 - 160	40-45mins/450g+40-50mins

Cooking Guide - Fan oven plus bottom heat

Preheat oven for 10-15mins prior to use

Food	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (min.)
Apple Crumble	2	160 - 170	30 - 60
Pizza	2	200-210	10-15

Cooking Guide – Bottom Heat and Fan

Preheat oven for 10-15mins prior to use

Dish	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (min.)
Brioche	2	195	20 - 25
Shortbread	2	140-160	30
Pizza	2	190-210	10- 15
Bakewell Tart	2	190-200	30 - 40

Cooking Guide - Bottom Heat only

Preheat oven for 10-15mins prior to use

Dish	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (Hrs.)
Beef Casserole	2	130 - 150	2¼ - 4
Cook-in sauce (Cook from cold)	2	130-150	1 - 1¾

Cooking Guide - Top Heat only

Preheat oven for 10-15mins prior to use

Dish	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (mins.)
Merinque	2	160 - 200	5 - 30

Replacement of Oven Lamp

WARNING: TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Using a thick cloth, grip the light glass lens, unscrew anti-clock-wise and lift out. Reach into the aperture, and carefully unscrew the faulty lamp anti-clockwise. Fit replacement lamp (E 14, 220-230 V 25W 300°C SES), and refit lens, after cleaning with warm soapy, if necessary.

PLEASE NOTE: As a consumable item, the oven lamp is not covered by the warranty, please contact Belling After Sakes Division on 01709 579902 for a replacement.

Oven Interior

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, trays and the floor of the oven. Refer to the instruction supplied for cleaning the 'Cookclean' panels.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Oven Exterior

All the parts of the cooker exterior (Handle, side trims, door glass) must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth.

Do not wash the parts if they are still hot and never use abrasive powders, pads or corrosive spray products.

Removing and Reinserting the Oven Door

Open the door completely and press back the hooking clamp (Fig.1). By slowly opening the door (about 15°) let the clamps lean in their seat. When the door is opened about 15°, slightly lift it up and pull it out of the seats (Fig.2).

Reinsert the door using the reverse order. Lean the door about 15° and insert it into the hinge seats by pushing it forward and down, so that the hinges snap into the correct position (Fig.3).

Open the door entirely and push the clamps into their original, horizontal position. Close the door slowly and monitor how it closes (Fig.4). Should anything be wrong, check that the hinges are correctly inserted into the hinge seats.

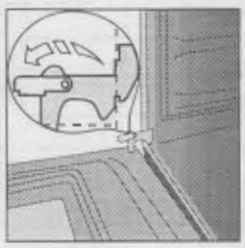


fig. 1

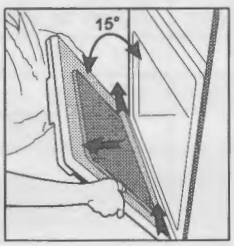


fig. 2

fig. 3

fig. 4

Is There Something Wrong With Your Cooker?

Fault finding guide	Before contacting your Belling service Centre / Installer, check the problem guide below: there may be nothing wrong with your cooker
Problem	**Check**
Nothing works	Is the main cooker wall switch turned on?. Is the timer display blank?. If the timer is not working it is likely that there is no electricity supply to your cooker.
Timer flashing	The electricity supply to the cooker has been interrupted for more than 1 minute. The timer must be reset.
Timer bleeping	Touch any pad to cancel.
Grill keeps turning on and off.	This is normal during use, as the grill maintains temperature.
Oven lamp does not work.	The oven lamp is not covered by the guarantee. The part is easily changed - see the section on Oven Lamp Replacement. A new lamp may be obtained from our spares department by calling :- 01709 579907

Are cooking results not satisfactory?

Problem	**Check**
Grilling Uneven Cooking front to back	Ensure that the grill is positioned centrally below the grill element
Baking - General Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: 1. Preheating of fan ovens. 2. Cooking at to high a temperature. 3. Using normal creaming method with soft margarine. (Use the all-in-one method)
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the charts provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal tastes. Do not use oven/meat tins greater than 56mm (2¼") in height.

Service

Please check your guarantee card for who to contact for service. Remember that service agents may charge for visits (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure you have not missed anything.

Belling Appliances After Sales Division (Service)
Tel: 08457 454540 (all calls will be charged at local rate)

Before contacting a service agent, please note the following details about your cooker:

Model Number .....

Serial Number .....

Date of Purchase .....

In order to provide a complete service history for your Belling product, please ask the service engineer to record the appropriate details in the chart below.

Date	Nature of fault	Parts Replaced or Repaired	Authorised Stamp or Signature

belling

Belling Appliances Ltd., Mexborough, South Yorkshire S64 8AJ

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